



1603 CATERING

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Catering MENU

- This is our “no frills” catering menu, meaning, everything includes only what is listed. Plates, silverware, cups, water pitchers, food service, chaffing dishes, heat sources, setup and tear down service, trash cans, etc can all be added at an additional charge.
- Please ask us for a quote if you require full service catering. If you are catering “on site” at Sixteen03 Main Events, Full Service is included at no additional charge.
- In addition, a custom menu can be created based on your preferences and budget. options listed are a list of popular items to start the planning process.
- Your event coordinator will work with you to create your ideal menu.
- Sales Tax and Gratuity is added to all posted prices.



Creating the perfect menu is key.

Breakfast Buffets

CONTINENTAL BREAKFAST A mix of assorted Muffins, Bagels with Cream Cheese, Danishes, Donuts and Orange Juice	\$12 / PLATE
TRADITIONAL BREAKFAST BUFFET: Includes traditional breakfast condiments and the following items: <ul style="list-style-type: none">• Sausage Egg Bake• French Toast• Bacon• Fruit	\$16 / PLATE
BREAKFAST BURRITO BUFFET: Flour Tortillas served with your choice of Chorizo, Sausage or Bacon, Potatoes, Eggs, and Cheese served with Fruit and house-made Salsa and Sour Cream.	\$14 / PLATE
FRENCH TOAST BUFFET: Cinnamon-Sugar French Toast, choice of Ham, Sausage or Bacon, Scrambled Eggs with Cheese, Butter and Maple Syrup. (Can sub pancakes)	\$16 / PLATE
BREAKFAST SANDWICH BUFFET: English Muffins and Croissants, Ham and Bacon, Egg Patty, Cheese Slices, Mayo, Salsa, Butter, and Breakfast Potatoes.	\$14 / PLATE
EGG BAKE: Made in house with your choice of Ham, Sausage, or Bacon, Peppers, Mushrooms, Onions and Breakfast Potatoes.	\$12 / PLATE
BISCUITS AND GRAVY: Biscuits and Sausage Gravy, Scrambled Eggs with Cheese, choice of Ham or Bacon, and Breakfast Potatoes.	\$14 / PLATE
TATER TOT CASSEROLE Just like grandma used to make it.	\$12 / PLATE
ADDITIONS: Caramel or Cinnamon Rolls, Cheesy Hashbrowns, Cold or Hot Cereals, Hard Boiled Eggs, Fresh Fruit, Yogurt, Granola, Coffee, Juices	VARIES

Easy Group Options

COLD CUT PLATTER:	\$14/ PLATE
A variety of mini Ham, Turkey, and Roast Beef sandwiches prepared with Lettuce and Cheese on a 4" Sour Dough Hoagie, condiments presented on the side with choice of salad. *Gluten free option by request + \$1	
SALAD BAR:	\$14/ PLATE
Mixed greens, Cherry Tomatoes, sliced Cucumbers, Croutons, Shredded Cheese, Diced Peppers, choice of Dressings, Fruit Salad, Pasta Salad, Breadsticks, and choice of hot Soup.	
LOADED MAC AND CHEESE:	\$16/ PLATE
Our house-made Mac and Cheese served with your choice of BBQ pulled pork, BBQ chicken, Fried Chicken pieces, or Sauteed Vegetables	
PULLED CHICKEN OR PORK SANDWICHES:	\$18/ PLATE
BBQ Pulled Chicken or Pork Sandwiches, Coleslaw, Baked Beans, and Chips	
BOXED LUNCH:	\$15/ BOX
Wrap, Bun, or Croissant Sandwich with choice of Ham, Roast Beef, Turkey, or Vegetarian, served with bag of Chips, Cookie and a Soda or Water.	
HOT BEEF SANDWICHES	\$15/ PLATE
Roast Beef, Gravy, Sliced Bread, Mashed Potatoes and a Side Salad	
BBQ CHICKEN BREAST	\$15/ PLATE
Served on a Hoagie Roll with Onions and Sweet Pickles, with a side of Coleslaw and Chips	
SOUPS:	\$8/ BOWL
Knoephla, Vegetable Beef, Vegetable, Chili, Chicken Tortilla, Clam Chowder, Chicken Wild Rice or other by request.	
GREEN SALADS:	\$5/ PLATE
Choose from House Salad with choice of dressings or Caesar. *Add a breadstick for \$1 ea	
SIDE SALADS:	\$5/ SERVING
Choose from Pasta Salad, Potato Salad, Fruit Salad, 7 Layer Salad	
COOKIE ASSORTMENT	\$2/ SERVING

Hors D'oeuvres

MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

CHARCUTERIE BOARD: Assortment of Cured Meats and Crackers	\$225
CHARCUTERIE AND CHEESE BOARD: Assortment of Cured Meats, Cheeses, and Crackers	\$275
CHARCUTERIE, CHEESE AND ANTIPASTO BOARD: Assortment of Cured Meats, Cheeses, and Crackers	\$325
FRESH VEGETABLE DISPLAY WITH RANCH DIP:	\$150
7 LAYER DIP WITH CHIPS	\$110
PINWHEELS Choose from Taco, Ham and Cheese or Turkey and Cheese	\$110
FRUIT KABOBS OR FRUIT TRAY:	\$200
CRAB AND PIMIENTO STUFFED MUSHROOMS:	\$150
CHICKEN SKEWERS: Asian, Thai, or Southwestern	\$250
BONELESS CHICKEN WINGS: Honey BBQ, Hot and Angry, Sweet Chili Ghost Buffalo, Japanese BBQ, Hot Honey, and Cajun Dry Rub Side dressings upon request.	\$215
MOZZARELLA STICKS WITH MARINARA	\$125
TRADITIONAL ITALIAN BRUSCHETTA: Fresh Basil on toasted Baguette slices	\$100
SPINACH AND ARTICHOKE DIP: Served with flat Pretzels and White Corn Tortilla Chips served either hot or cold	\$180
BUFFALO CHICKEN DIP: Served with toasted Baguette or White Corn Tortilla Chips	\$180
BACON WRAPPED SCALLOPS:	\$225
ZESTY ITALIAN HAND ROLLED MEATBALLS: House Marinara or Asian	\$175
PIZZAS 40 SLICES PER PIZZA:	\$55 EA

Hors D'oeuvres Continued...

MENU

SALAD PLATTER: Mixed Greens, Cherry Tomatoes, Cucumbers, Onion, Croutons and Ranch served on the side	\$110
CAPRESE SKEWERS: Fresh Basil, Tomato, and Mozzarella	\$150
CHICKEN SALAD Marinated and diced Chicken Salad in a Phyllo Cup	\$200
HAMBURGER SLIDERS Seasoned Hamburger with tray of Lettuce, Tomato, Mustard and Ketchup	\$250
PULLED PORK SLIDERS On white or wheat Dollar Rolls	\$225
EGG ROLLS With Sweet and Sour Sauce	\$165
STUFFED MUSHROOMS: Baby Portabella Mushroom stuffed with Parmesan, Bread Crumbs, Shallots, Garlic, and a touch of Brandy	\$175
CRAB & PIMIENTO CHEESE WONTON: House -made Cheese Blend, Crab, and Green Onion deep fried in a Wonton Wrap, served with Sweet Chili Sauce	\$175
COCONUT CRUSTED SHRIMP With a Sweet Chili Sauce	\$200
SHRIMP SHOOTERS Jumbo Cold Shrimp served with traditional Cocktail Sauce and a Lemon Wedge in a shot glass	\$225
CROSTINIS: *Mozzarella- Fresh Mozzarella, Roasted Tomato, and Pesto *Smoked Salmon- Dill Cucumber Sauce, Smoked Salmon, Shallots and Capers *Shrimp-Pesto, toasted Tomato, Shrimp *Mushroom- Wild Mushrooms with Shallots, Garlic, Red Wine, and Parmesan *Steak- Apple, Shallot, Bleu cheese, and Steak with Raspberry drizzle	\$150
BAVARIAN SOFT PRETZELS WITH CHEESE POPCORN : \$50 Plain, Tabasco, Cajun Ranch, White Cheddar and Cinnamon Brown Sugar	\$130
SPICY PRETZELS : \$75	

Dinner Entrees

MENU

Include a starch, vegetable, dinner salad , choice of bread unless stated otherwise.

HANDMADE MEATBALLS: Swedish style or burgundy glazed	\$18 / PLATE
HOUSE MADE BEEF STEW: Served with Dinner Roll and choice of Salad	\$14 / PLATE
CHICKEN OR STEAK KABOBS WITH ONIONS, PEPPERS AND MUSHROOMS:	\$18 / PLATE
PARMESAN CRUSTED CHICKEN BREAST WITH MUSHROOM GRAVY:	\$19 / PLATE
CHICKEN BREAST STUFFED WITH ASPARAGUS AND RICOTTA CHEESE:	\$19 / PLATE
ROAST BEEF WITH GRAVY:	\$22 / PLATE
TURKEY OR PORK TENDERLOIN WITH HOUSE MADE GRAVY:	\$19 / PLATE
PASTA BAKE: Penne Noodles baked in red sauce with Ground Beef, baked in White Sauce with Grilled Chicken or traditional Lasagna. Served with Breadsticks and choice of salad.	\$18 / PLATE
GRILLED PRAWNS WITH A BUTTER AND OLIVE OIL GLAZE:	\$24 / PLATE
PRIME RIB, SEASONED WITH HANDMADE RIB RUB:	\$28 / PLATE
PAN SEARED WALLEYE WITH LEMON CREAM SAUCE:	\$26 / PLATE
PAN SEARED SALMON WITH LEMON CREAM SAUCE:	\$26 / PLATE
CHICKEN BREAST WITH LEMON CREAM SAUCE:	\$20 / PLATE
SIRLOIN STEAK, COOKED MEDIUM:	\$26 / PLATE
BONE IN PORK CHOP:	\$22 / PLATE
CHICKEN CARBONARA: Pan Seared Chicken prepared with Pancetta in a Creamy Egg Sauce with Parmesan and Black Pepper. Served with your favorite Pasta	\$19 / PLATE
CHICKEN MARSALA: Pan Seared Chicken Cutlets served in a Creamy, Flavorful Mushroom Wine Sauce. Served with Fettuccini or Mashed Potatoes.	\$19 / PLATE

SIDE CHOICES FOR DINNER ENTREES

BREADS:

- Fresh Baked Dinner Rolls
 - White
 - Mixed Grain
- Toasted Garlic or Basil Pesto Ciabatta
- Garlic Breadstick

SALADS:

- Mixed Green
- Fresh Caesar
- Italian (+\$1)
- Greek (+\$1)

DRESSINGS:

- Ranch
- Bleu Cheese
- Thousand Island
- White Balsamic Vinaigrette
- Raspberry Vinaigrette

STARCH:

- Garlic Mashed Potatoes
- Baked Potato
- Au Gratin Potatoes
- Wild Rice
- Roasted Baby Gold Potatoes
- French Fries
- Potato Wedges
- Gourmet Mac and Cheese (+\$2)

VEGETABLES:

- Cheesy Green Beans with Sliced Almonds and Pearl Onions
- Balsamic Asparagus (*when in season*)
- Glazed Baby Carrots
- Corn
- Squash
- Zucchini Medley
- Steamed Broccoli with Garlic
- Bacon and Bleu Cheese
- Caramelized Brussels Sprouts

Dinner Bars

MENU

PASTA BAR:

Includes two Pastas, Sauces, choice of Meat, Salad, and Bread

\$18 / PLATE

PIZZA BAR:

Includes choice of Pizzas, Salad, and Bread

\$16 / PLATE

TACO BAR:

Corn/flour blend Tortillas, Lettuce Cups, Spanish Rice, Chips and Salsa, and traditional toppings with your choice of 2 meat options:

\$18 / PLATE

- Pork Carnitas
- Shredded Beef
- Ground Beef
- Marinated Chicken Thigh
- Blackened Walleye +\$2

LOADED MAC & CHEESE BAR:

Our house-made Mac & Cheese, toppings, and your choice of 2 meat options:

\$18 / PLATE

- BBQ Pork Belly
- Mexican Marinated Pork
- Sweet Chili Chicken thigh
- Blackened walleye +\$2

BURGER BAR/CHICKEN SANDWICH:

1/3 pound Angus patty and/or 6oz marinated Chicken Breast with Bun, Cheese, Lettuce, Onion, Pickle, Tomato, and traditional condiments on side.

\$18 / PLATE

Served with your choice of side.

*Gluten Free buns upon request + \$1

STIR FRY BAR:

Choice of White Rice, Brown Rice, or Noodles served with a choice of Chicken, Beef, or Pork and an array of fresh Vegetables in a Teriyaki Stir-fry Sauce.

\$18 / PLATE

CARVING STATION

Beef Tenderloin, Corned Beef, Turkey or Ham with choice of Sauce or Gravy, Potato and Bread

MARKET PRICE

Kids + Desserts

MENU

KID'S MEAL

add on 6oz glass of milk or juice box +\$2

CHICKEN TENDERS:	\$8 / PLATE
PIZZA: CHEESE OR PEPPERONI	\$8 / PLATE
MAC AND CHEESE:	\$8 / PLATE
CHEESEBURGER:	\$8 / PLATE
GRILLED CHEESE:	\$8 / PLATE
HOT DOG	\$8 / PLATE
BUTTERED NOODLES	\$8 / PLATE
SPAGHETTI WITH MEATBALL	\$8 / PLATE

All Kid's Meals Include choice of fresh Fruit, Mashed Potatoes, Veggie Sticks with Ranch, Tater Tots, or French Fries with Ketchup

DESSERTS

CHOCOLATE CAKE SHOOTER:	\$4 / SHOOTER
CHEESECAKE WITH FRUIT SAUCE SHOOTERS:	\$4 / SHOOTER
TIRAMASU SHOOTERS:	\$4 / SHOOTER
ICE CREAM SUNDAE BAR:	\$4 / PERSON
Includes Chocolate Syrup, Whipped Cream, M&Ms, Cherries, Oreo Toppings, Whipped Cream and assortment of Nuts	
CARROT CAKE:	\$7 / SLICE
CHOCOLATE CAKE:	\$7 / SLICE
CHEESECAKE:	\$7 / SLICE
Carmel, Chocolate, Raspberry	
CREPES:	\$7 / EACH
Crepe filled with Raspberry Cream Cheese filling, topped with Whipped Cream and Raspberry Drizzle.	

Beverages

MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

CARAFE OF COFFEE: Regular or Decaf	\$100
PITCHER OF PEPSI PRODUCTS: Iced tea and Lemonade available	\$100
ICED TEA: Sweetened, Unsweetened or Raspberry	\$110
ASSORTED JUICES: Apple, Grape, Grapefruit, Orange, Tomato, Pineapple	\$150
CANNED SODA: Pepsi products	\$2/ CAN
BOTTLED SODA OR WATER: Pepsi products	\$3/ BOTTLE

Choose Open Bar or Cash Bar

THE OPEN BAR

DETAILS

- Drinks can be pre-paid by host
- or -
- Provide a Credit / Debit Card beforehand for the final total to be run at the end of event

COSTS ASSOCIATED

- non refundable retainer fee due at booking: \$250 for offsite events only
- 20% Gratuity to final bill

THE CASH BAR

DETAILS

- All guests pay for their individual drinks


COSTS ASSOCIATED


- Non-refundable retainer fee due at booking: \$250 for offsite events only
- Bartender fee of \$25/hr per bartender for offsite events only



Let's get in touch

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* All prices subject to change until receipt of signed contract